The Green Light

Bulletin of the Point Association of Newport, Rhode Island

August 1989
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CALENDAR

Saturday, August 19 -- "Day on the
Point" Fair - Storer Park -
10 a.m. - 5 p.m.

Friday, September 15 -- New Members'
Cocktail Party - Newport Yacht Club -
6-8 p.m.

Thursday, October 19 -- Annual Meeting -
St. Paul's Church - 7:30 p.m.

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Dorothy Sanschagrin

Curtis Magee, Advertising
Katharine O'Brien and Rowan How
Circulation
Florence Archambault, Typing

CREDITS
Cover photo: Herb Rommel
Signs: Robert Covell
Street Vendor: Wilfred Warren
Plant Sale: Anita McAndrews
Fair time again! The one thing that has made our Fair so successful, in fact the success of our Association itself over the years has been the enthusiastic participation of you the membership. Hope to see you all there! On the subject of participation, we will need an infusion of new members for our committees at Annual meeting time. Please be thinking of what issues you’d like to help us address.

We have had a busy time over the last two months, and some successes. First, The fight over Planned Unit Development (PUD). The concept of PUD is sound and it is a useful tool in many locations. However, the plan as presented here had two major flaws. It would have taken all power to do this special zoning out of the hands of the Zoning Board and given it to the City Council. It would also have permitted major development on the larger estates around Ocean Drive -- big Time Share Hotels etc. The PUD appears dead for now and if it resurfaces, it will hopefully be in a form more compatible with current zoning.

Our second big win occurred when the City Council tried to rent the North face of the Goat Island causeway to a cruise ship company. They would have berthed 250 foot ships with 50 staterooms each, every weekend this summer. These ships dump “treated” sewerage, run noisy generators non stop, and are a commercial activity that we believed should not be permitted within our residential neighborhood.

Our one other major fight was to prevent the sale of Methadone to addicts at the CODAC offices. We believe it should only be sold at a more stringently supervised location or from a mobile system as in Boston. We lost our Zoning board appeal and we will be discussing our options for continuing the fight at our next Board meeting on August 7.

Pete Peters
Riddle of the day! What is round and 25 feet deep and fills up with 3,000,000 gallons of lead-contaminated water in three weeks? The CSO Facility site at the corner of Washington Street and the Causeway!

The continuing sound of running water at the site where construction has started has raised many questions.

Seeping back in at 100 gallons a minute, is it groundwater or seawater? Has an analysis been done? After going through a settling tank and charcoal filtering, the water is discharged into the Sewage Treatment Plant -- or is it pumped directly into the Bay?

Who is legally responsible? Who will pay for the additional costs?

CRUISE SHIPS

The controversy over cruise ships docking at Storer Park was quickly resolved by a very large and vocal group of Point residents who adamantly opposed the plan and attended a recent meeting at City Hall.

In the aftermath, the Department of Environmental Management was approached for a second time, and a resolution was achieved. After displacing several fishing boats and after cleaning up the pier, the Nantucket Clipper Line was allowed for an undisclosed fee to use space at South Pier.

WARNING! JETSKIS!

Jetskis are being illegally launched from the Elm Street ramp and are a hazard to Point swimmers. Be very careful if you swim anywhere between Van Zandt and Elm Street piers.

Liz Bermender

FAIR DAY

The Point Fair is just around the corner, and preparations are moving into high gear. There will be some new faces among the vendors as well as many familiar ones from previous fairs. It's a wonderful opportunity to do some of your Christmas shopping early.

We are still in need of more volunteers to help with the Point Association activities at the Fair. If you can spare some time and would like to help, please contact me at 849-3821 or one of the workers listed below:

Cookout -- George & Brenda Gordon
847-5746

White Elephant Sale -- Susan Bowen
849-7079

Bake Sale -- Kathy Phillips
847-9253

Children's Games -- John Wilson
849-5525

White Elephant donations may be brought to Ade Bethune's garage the week of August 13th. Please check with Susie Bowen or myself for the schedule of times for delivery.

BAKERS! We would love to have cakes, cookies, breads, and other portable treats. This is your chance to "showcase" your talents and at the same time help the Point Association with its projects.

Please sign up for one of the activities; your help would be very welcome.

SEE YOU AT THE FAIR!

Melanie Aguiar, Chairman
The 1989 "Day on the Point" RAFFLE

This year's raffle prizes are a sure bet to sell plenty of tickets! Many thanks to those of you who have already mailed your ticket receipts and money. If you need another book of tickets, just let me know -- there is still time left to sell another! Remember, it is with your support that we can make our 1989 RAFFLE a huge success!

Those Pointers at the picnic were fortunate to be able to view the exquisite quilt which is called Stars of the Point. Many hours of hand work went into this unique project -- all done in pastels.

A bedset in Old Calais lace lined in peach was generously donated by Pamela Kelley of Rue de France (also a Pointer!). This bedset includes a comforter and matching pillow shams -- truly an elegant addition to any bedroom.

We can once again thank Paul Kasparson for our third prize offering. Dinner for four in the Windward Room at the Sheraton-Islander is always a delight. Bon Appetit to the winner!

If all these prizes weren't enough, we have three fourth prizes: Ten Speed Spokes on Elm Street has generously offered bicycle handlebar bags. Those of you who are bicycle enthusiasts know that this is a necessity for carrying your belongings.

I would like to say that with prizes as wonderful as these tickets could sell themselves. Although they may be easy to sell, we need people to make it all work. That's where YOU come in. The Point Association counts on your help to sell these tickets at two local spots just prior to the Fair. We are in need of volunteers who are willing to give a couple of hours of time to this effort.

Please call me at 846-7054 to help make our 1989 RAFFLE a success. On behalf of the Point Association: THANK YOU!

Lesley Faria
RAFFLE Chairperson

THE GREEN LIGHT
WELCOMES READER PARTICIPATION

The Green Light staff members are always grateful to readers who send letters, articles, photographs, questions, reports, comments, etc. We hope it makes our bulletin YOUR bulletin. A few policies guide the editor as we use such contributions.

- Reports of Association events with names of people involved, highlights of the event or activity, and photographs where possible.

- Articles or questions about Point history, people, issues, etc.

- Letters to the Editor: these should be signed, but names will be withheld on request.

- Copies of feature (not just news items) articles about present or past Pointers, especially from papers and magazines other than local editions.

- DEADLINES: material should be in the editor's hands by the 15th of January, March, May, July, September, or November. This is important for checking, for editing, for typing, and for preparation for the printer so the first of the month mailing date can be met.

- Staff members will be glad to follow up suggestions by phone or interview -- but before the 15th, please.

The Editor
P.O. Box 491
Newport, R.I. 02840

THE WATERS EDGE FLOWERS
264 BELLEVUE AVENUE
THE BELLEVUE PLAZA
NEWPORT, RHODE ISLAND 02840

TELEPHONE 847-1111
THE BONESETTING SWEET FAMILY

This unique family dates back to 1630 when they immigrated from Wales and came to Salem, Massachusetts. By 1637, John Sweet and his family had settled in Washington County, Rhode Island; they remained in and about this area for generations; many are still here.

One after another they took up various trades as this ad from the February 16, 1810 issue of the Providence Journal attests:

Waterman Street, bonesetter, hopes to meet the applause of all who may be under the necessity of employing him. He may be found at the Market cellar where he has a lot of good butter for sale, fit for table use.

Their bonesetting was a sideline. It became their practice to charge patients whatever was lost from their having to leave their regular work to treat them.

The first family name we find that became well known throughout the area of Rhode Island was that of Job Sweet, born in 1724. During the Revolution, he was frequently called to Newport to set the bones of the French soldiers. Their army surgeons were either unable or unwilling to perform this service.

Shortly after the end of the War, Job was asked to come to New York to set the hip-bone of Aaron Burr's daughter, Theodosia. Job was terribly afraid of smallpox, but he got his courage up and took a boat to New York. Aaron Burr's carriage was at the wharf to meet him; again his courage ebbed because he had never ridden in a closed carriage before; again he summoned back his courage and was driven to the most beautiful mansion he had ever seen. The Burr family physician met him and suggested that at 10 o'clock the next morning all the doctors on the case would meet him and they would set the bone.

Job Sweet did not fancy the presence of learned men and asked permission of his patient and her father to set the bone immediately. They consented, and in her father's presence, Job set the hip-bone and asked her to walk across the room. She did so readily and without pain. By 10 o'clock the next morning Job was well on his way back to Rhode Island, having avoided the dangers of smallpox, closed carriages, and learned men.

One time Job was shown a model of a skeleton in an exhibition. He was impressed, but pointed out that one of the bones in the foot was upside down. It turned out he was correct.

Job Sweet seldom, if ever, failed in his bone-setting procedures. He taught his son Jonathan the technique so well that he could go to patients if his father was not able to. Another son, Benoni, was also instructed in the art, and this practice was repeated throughout the 18th and 19th centuries.

One time, in the mid 1800's, Thomas Hazard, author of Recollections of Olden Times was staying at Townsend's Hotel in Newport along with a naval Captain Gedney of South Carolina. In a walk to Rocky Farm, Gedney fell and hurt his ankle so severely he could hardly get back to the hotel. A local physician pro-
nounced it sprained and told him to rest. After two weeks with no improvement, the author suggested he consult one of the bone-setting Sweets who happened to be visiting in the hotel. When Sweet saw the injury, he said, "It's out of joint, but I can fix it". The author continues...

"He told me to stand behind Gedney and hold him. Sweet got down on his knees and placing the sole of Gedney's foot against his shoulder, gave a tremendous heave forward that nearly knocked us both over. He then told Gedney to get up and walk, which he did!"

One time a patient detected the odor of alcohol on the breath of one of the Sweets as he was preparing to set his bone. The patient was understandably upset, but since he had no other choice he resigned himself to his fate. After his bone was successfully set, he asked Sweet if he always took a drink before treating a patient. Sweet's reply was, "I do it to harden my heart...I hate to hurt people."

The Sweet descendants settled in New Bedford, Boston, and Newark, N.J. as well as in various Rhode Island communities. The first of the family to come to Newport was Bowen Briggs Sweet (1840-1918). For many years he was director of the Poor Farm (where the Naval War College Museum is now located) and later he was manager of the Common Burial Ground. His grandson, Bowen Sweet, was brought up on the Point, and his letters have appeared in the pages of The Green Light.

Dr. John Sweet (1884-1950) and his family of Newport were also descendants. He was a practicing physician here and became a member of the Board of Orthopedic Surgeons. He wrote an enlightening article on his bone-setting forebears in the Connecticut Medical Journal in 1946. The Rusling family, also of the Point, are related to the Sweets through Mrs. Rusling.

The most remarkable characteristic of the entire Sweet family was the profound modesty with which they accepted their bone-setting ability. They never exploited it in any way, never pretended it was magical or supernatural; they never used it for material gain. The fathers trained the sons in the practice from earliest childhood, allowing them to watch the procedures and explaining to them the techniques. They were an exemplary family from every point of view.

Virginia Covell
WHAT A GOOD PICNIC!

Perfect weather for a picnic! A fine group of 60 or so people! A lovely place to sit and visit, and to look at the harbor and the bridge. Anne Reynolds' garden and water-side lawn made just the right setting for families, friends, young and old, to gather for the Association's annual picnic in late June.

A special sight was the appearance of some 30 small sailboats in a race. They appeared from behind Goat Island and the Green Light, heading north toward the bridge with their small white sails; they turned south and returned with bright colored spinnakers, disappearing behind the lighthouse. We could not have planned a more spectacular sight.

Thanks to Anne for her hospitality, to Herb Rommel for photographs, to Brenda Gordon for coffee-making, and to Edith Groux of the Nina Lynette House for the delicious rhubarb bread.

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Mrs. Groux has graciously given us the recipe for that bread. She tells us that Anne Reynolds gave it to her some eight years ago.

Rhubarb Bread

1 cup brown sugar
1/2 cup granulated sugar
2/3 cup veg. cooking oil
2 eggs
1 tsp. each salt, vanilla & baking soda
1/2 tsp. nutmeg
1 1/2 cups sliced rhubarb
1/2 cup chopped nuts (any kind)

Mix sugars and oil. Add eggs. Beat well. Add spices. Alternating, add milk and flour. Stir in rhubarb and nuts. Pour into 2 greased loaf pans. Top each loaf with 1 tsp. melted margarine (I use squeeze type) and sprinkle each loaf with 1 TBSP of sugar.

Bake 350 degrees for metal pans.
325 degrees for glass loaf pans. Bake for 1 hour.

Enjoy!

Thanks very much, Edith

OUR READERS WRITE:

From New Jersey: "The Green Light gives me great pleasure and I read carefully every word over and over. In fact, I get quite homesick for the Point."

From Florida: "The Green Light for April has caused quite a pleasant stir among our Historical and Genealogical friends. Nice to have something to talk about instead of ailments!"

From Newport: "Thanks for the high quality and topical relevance of The Green Light. You've kept it both the Point archive and the medium of continuity between past and present. You help to remind us why we must work to preserve the Point."

We do appreciate your words of encouragement -- they keep us going on a job we love.

The Editorial Staff

IT HAPPENED -- AN OIL SPILL!

Robert Covell asked the question, "Could an oil spill such as Alaska's tragic one last March happen in Narragansett Bay?" in his article in the June '89 Green Light. He recounted past shipping accidents, several involving oil spills. BUT - It was not intended as a prophecy. We all know that it did happen here in June when the World Prodigy ran aground on Brenton Reef. The story is old news now, and Rhode Islanders are relieved that the damage was not so drastic as first predicted. Many have commented on the "scoop", or perhaps better, the timeliness of Bob's article.

Thanks again, Bob!
DON'T MISS:

"Inside Newport" by Dodie Kazanjian, an article in House and Garden, August 1989.

A native Newporter, Dodie Kazanjian, is a descendant of the famous store owner. Located on the corner of Bellevue Avenue and Bath Road (now Memorial Boulevard) Kazanjian's was a landmark until 1966.

The author is thoroughly familiar with the well-known Newport stories, and repeats many of them in this piece illustrated with familiar old pictures: Edith Wharton, Henry Prince, Mrs. John Jacob Astor, and others. But interspersed among them are new developments and new pictures.

The author tells of many new couples who are settling in Newport -- some year-round residents -- buying and renovating several of the "cottages". She points out that they have money, but also taste. Rather than emphasizing luxury to the point of flamboyance, stress is placed on comfort, fine furniture, and decorating by well-known names.

Miss Kazanjian concludes her article by explaining the attraction of Newport beyond all other places, primarily its geography -- a unique island surrounded by the sea.

MEMBERSHIP NEWS

Welcome to our newest members:
Thomas & Sheila Gibson
Mrs. Anna M. Gray
Muriel D. Land
Mrs. Richard Lawrence
Kathy Pratt & Turner Scott
Verney Sellers
Martha M. Shea
Cecile A. Southard

!! HELP !!

The Point Association needs two volunteers to co-chair the Membership Committee. We also need people for the Telephone Committee -- Don't be shy! Step right up! Call Rowan Howard at 847-8428 or Susanne Reynolds at 846-4504.

Come to the Fair!

AND

Come to the Membership Party on Friday, September 15, 6-8 p.m. at the Newport Yacht Club. Meet your old friends and make new ones!

Rowan Howard
Susanne Reynolds
Chairpersons

SPRING STREET

Spirits, Ltd.
Wine & Spirits

137 Spring Street
Newport, RI 02840
401-846-0859

WATCH FOR ANNOUNCEMENT

The store that was formerly Jack Martins' is now being renovated. It will contain living quarters as well as a small store. It is very near completion so plans should be announced in the near future.
In the Newport Historical Society there is a large bound notebook prepared in 1934 by the Rhode Island branch of the D.A.R. which contains a list of all the commemorative tablets in the state. The text from each is quoted but not always the date of commemoration or the sponsoring group. The Newport section contains two pages. Most of these are signs, not tablets.

With the celebration of the Rhode Island Tercentenary in 1936 signs were made by the state and fixed on many of Newport's colonial houses. They were very attractive wooden signs, painted white with a gray frame. On the upper area above the house name was a lead-cast medallion designed by Durr Freedley, an artist living here at the time.

The medallion represented the logo of the tercentenary year, with the anchor of hope in the center and Rhode Island Tercentenary 1636-1936 in capital letters around the edge. Unfortunately few of these signs remain. They were misplaced when a house was painted, just plain lost, or stolen to obtain the medallion. The Hunter House still shows one of these signs, as does the Goddard on Second Street and the Finch (MacLeod) at Washington and Walnut Streets.

The next batch of signs came from Operation Clapboard, a committee founded in 1963 to save old houses on the Point. Through this group many colonial houses were bought, restored and lived in -- a tremendous boost to preservation. Their sign, designed by the John Stevens Shop, was of wood, painted white with dark green lettering and frame. Its logo is an acorn emphasizing that great trees from little acorns grow. A walk through the Point is the best way to see these signs. Plenty of them still exist, though worn by weather. The purchase and restoration of an old house entitled one to some research and one of these signs on which was the name of an early owner. Soon many Newporters wanted both sign and research. Jane MacLeod Walsh was in charge of this for a while, with Mrs. Bolhouse of the Newport Historical Society furnishing the information.
The Newport Restoration Foundation appeared upon the scene in 1969, proceeding at once, with vigor and conscientiousness, on a course of preservation that was phenomenal. With these houses well maintained and lived in, the city regained much of its colonial aspect which was lost during the depressed years of the 19th century. Miss Duke's contribution to Newport cannot be overestimated. The Foundation's signs, painted white with dark green lettering and a neat calligraphic logo N.R.F., designed at the John Stevens Shop, can be seen all over the Point on Elm, Bridge, Cross, Thames, and Farewell Streets. In 1988, the Foundation was put on the National Register of Historic Places, so each house now also bears a bronze tablet. Well deserved, indeed!

Many other signs are to be seen on the Point. The Ralph Plumbs have a pineapple on their house. The sign on the Captain Philips house on Elm Street gives information of its 1945 restoration. The Gideon Spooner house at the head of Elm Street and Belcher the pewterer's house at Walnut and Second Streets also have signs.

Finally, there is the wonderful blue and white tile in honor of St. Leo the Great, hanging beside Ade de Bethune's door. It was made by the Rev. Mark Melone, a former pupil of Ade's. A leisurely walk up and down the Point will reveal many interesting signs, and also give you a smattering of history.

Esther Fisher Benson
BIG TAMALES, SMALL WORLD!

Mr. Wilfred Warren, once a Point resident and presently residing in Jamestown, can vouch for the smallness of our world. He remembers very well the gentleman who sold tamales on the streets of Newport.

It was in the 1930's and Mr. Warren was working for the Newport Harbor Master. He remembers the call: "Hot tamales...hot tamales!" and the peddler pushing his cart which, when opened at the top, spewed clouds of steam.

Mr. Warren always exchanged friendly greetings with this peddler who, Mr. Warren discovered, was a retired Navy man who lived on the Point in the early 30's.

"Then the fellow simply vanished," Mr. Warren says. It was not until after World War II when Warren was in San Francisco, standing on Market Street, awaiting a tram, that he again saw the tamale salesman.

"The fellow was in uniform. He was a security guard at the shipyard," Mr. Warren says, "and I said Hello to him - he knew me too."

A small world, yes. From Newport and tamales, to San Francisco and a shipyard. "When you're in shipping," Mr. Warren says, "you run into friends all the time, everywhere."

Mr. Warren suggests that the Navy man turned peddler found his tamale recipe somewhere south of the equator. We, who have lived in the tropics for many years and depended on street vendors for fresh produce, fish, and yes, tamales, offer our tried and true tamale recipe.

1-2 lbs. meat or chicken, shredded
2 lbs. corn kernels
Salt, garlic, onion, Worcestershire Sauce, and 1 small can tomato paste; sweet peppers, celery, capers, pickles; raisins, pimientos, and cooked prunes.
2-4 chayotes
Plantain leaves and strings
1 1/2 cups oil or 1 stick butter

Soak corn overnight. Boil in unsalted water. Do not let corn get too soft. When corn is cool, drain. Rinse corn and grind finely. Mash, and salt to taste. This paste is called Massa. Massa balls can be purchased ready-made in some food markets.

Steam several peeled chayotes until they are soft. Mash with butter or oil. (Annota butter)

Saute onions, garlic, green peppers, and chopped celery. Fry with meat for 10 minutes. Add one small can tomato paste. Add crushed capers and pickles to taste. Add 1 cup hot water. Sauce should be thick. Flavor with Worcestershire and pepper.

Mix some of the above sauce with the Massa.

Pour hot water over plantain leaves. Remove large veins from leaves. Spread 1 large leaf and place a smaller one on top. Grease leaves with Annota butter. Spoon Massa into center. Place 1-2 TBSPS. sauce with meat on Massa. Place raisins, 1 cooked prune, olives and pimiento on top of mixture. Cover with Massa. Fold leaves and tie with string 4 ways (like a package). Steam in water to cover. Serve warm. (Uncooked tamales may be frozen.)

Reading this, remembering...we long for our Panama street vendors just as old-time Point residents fondly recall the candy store on Battery Park; a boy on a bike selling fresh flowers; the scissor sharpener who also repaired umbrellas. That was when lobsters sold thirteen for a dollar. And how much was a postage stamp? Or a tamale? Where I come from, big ones, wide as your two hands spread, cost just one dollar.

Anita McAndrews
SECRET GARDEN TOUR

The Secret Garden Tour in early June was held on two beautiful days. Thirteen gardens and three houses were open to visitors. On the second day, an English tea was served in the courtyard of the Norris and Dunphey homes on Second Street. The tour was sponsored by the Benefactors of the Arts, of which Miss Myra Duvalley is president.

Mary Rommel, chairperson of the tour, reports most successful days, both financially and socially, as many guests armed with maps wandered up and down Point streets to the various locations.

She also reports that over 75 ladies and gentlemen gave their time to act as hosts and hostesses, and as servers, runners and dishwashers for the tea, of which Dede Elster was the chairperson. Much appreciation is due to all these volunteers.

The three houses were:
Robert Massey's, 82 Bridge Street
Douglas and Mary Riggs', 57 Farewell Street
Walter and Susan Whitley's, 43 Elm Street.

The gardens were at the homes of:
Philip and Esther Burnett
7 Poplar Street
William and Hazel Fullerton
85 Bridge Street
Thomas Goldrick
20 Second Street
Hunter House
54 Washington Street
Brendon and Pamela Kelley
20 Willow Street

Maurice and Lin La Vallette
18 Second Street
Alexander and Ilse Nesbitt
29 Elm Street
Nathaniel Norris
13 Second Street
Anne Reynolds
88 Washington Street
Herbert and Mary Rommel
77 Bridge Street
Frank Shecky
71 Third Street
Rev. Henry Turnbull
59 Washington Street
Joseph and Angela Vars
57 Second Street

The Benefactors of the Arts have sponsored this tour for six years. Proceeds support music programs for students.

Kit Hammett

A Newport Shopping Tradition
Since 1796

For nearly 200 years the Leys Store has been serving the families of Newport County and its many visitors with personal, friendly service. Leys features nationally known brands and its own selective merchandise. Be sure to stop in and visit our interesting store while in the Newport area.

- Apparel & Fashion Accessories
- Toiletries and Jewelry
- Linens & Home Furnishings
- Gifts for all Occasions
- Mementos of Newport

On the Waterfront—Long Wharf Mall Opposite Gateway Center
Open Daily: 9:30-5:30, Fridays till 8:30, Sun: 12-5
All Major credit cards accepted
Free validated parking

NOTICE

Petitions to save Easton's Beach are available in various stores throughout Newport. For further information, call Anne Reynolds at 847-2009.
We are getting used to front page feature stories of Pointers in the Newport Daily News. The latest, with color photograph, was of Edith Bozyan who operates the store which her father, A.K. Bozyan, started many years ago. Her ad states that she sells "antiques, oriental rugs and various articles". Edith says that she really likes the "various articles", and that many customers do, too.

Edith lives on Bellevue Avenue now, but she grew up on The Point in the house where her nephew, George Gordon now lives with his wife, Brenda, immediate past president of the Point Association. Edith has long been an active member of the Association, and participates in many of its activities, as she also does in community and church affairs.

Another family member, Dr. Robert Gordon, was featured in an article in the Sunday Providence Journal in July. He is the son of the late Victoria Bozyan Gordon, and brother of George. Both grew up as a third generation in the Washington Street home. Robert is the developer of the "walk-in-emergency-room", the first of which was started in Warwick. He is the director of the local one on Valley Road in Middletown. The article highlights the growth of these emergency rooms, with their many ups and downs.

The Secret Garden Tour, which was held on The Point in June, was announced by articles in the Daily News, and by photographs of Anne Reynolds and Nathaniel Norris in their gardens, working in preparation for their visitors.

Miss Myra Duvally, chairperson of the Benefactors of the Arts, the sponsoring group for the tour, was pictured in the Daily News with Mayor Robert McKenna as he presented her with a Newport 350th commemorative plaque "for her contributions to the city's cultural life."

Margaret and James Dunn of Chestnut Street were featured in a Daily News article about families affected by the building of the Newport Bridge 20 years ago ("Scooped" by the Green Light in the June issue!) The story told of the requisition of the Dunn's home at Dyer's Gate, and their months of resettling on The Point.

Agnes Donovan and her late husband, Herbert, were also noted in the article as displaced home-owners, as their house and a well-known red barn were demolished to make way for the bridge approach. Mrs. Donovan - the former Agnes Pike - had lived all her life on The Point until that time. The Donovans moved to Spring Street, where they lived for five years.

The article noted that the Robert Covells and Ade Bethune and her mother were two fortunate families whose homes remained intact. The Covell house is on the north side of the bridge on the one-block-dead-end part of Washington Street. Miss Bethune's is south of the bridge. Both Virginia Covell and Miss Bethune remarked to the interviewer of the anxieties of waiting to hear the definite path of the bridge, and of the sadness in watching homes of neighbors demolished.

Members of the Benefactors of the Arts and other local groups gathered on July 5th in Eisenhower Park on Washington Square to dedicate a fountain in memory of James Thomson Douglas. Photographs in Newport This Week and the Daily News showed some of the group and the fountain. James Douglas was formerly a vice-president of the Benefactors, and was active in several civic organizations.

St. John's Church, with Rev. Henry Turnbull as spokesman, was the subject of articles in both the Newport Daily News and the Providence Journal. The Congregation voted unanimously to affiliate with the Episcopal Synod of America, a group which adheres to the traditional forms and practices, as well as the use of the 1928 Book of Common Prayer.
NEWPORT IN THE REVOLUTION

Prior to the Revolutionary War no town in the colonies flourished to the degree that Newport did. She was nearly first in shipping and trade and could be said to be the leader in cultural climate. Unfortunately her commercial importance depended greatly upon her trade with England.

In November of 1774, following the burning of the Gaspee, Britain sent the HMS Rose to Narragansett Bay to harrass Newport's shipping. Then in October of 1775, Captain Wallace, in command of the British fleet in the harbor, intimidated the inhabitants of the town to such an extent that he created a mass exodus from the island.

The constant threats of bombardment and the acute food shortages were such that by the end of 1776 one half of the population had fled.

On December 7, 1776 the British fleet sailed into Newport Harbor -- to remain until October of 1779 when it withdrew to New York to join other British forces in an effort to repel an anticipated attack on the city by the American and French forces.

The first two winters of the occupation were so severe that a shortage of firewood occurred, resulting in the depletion of what forestry there was on the island followed by the burning of homes and any other wood the British could get their hands on.

It is estimated that there were fewer buildings in 1779 than existed in 1776. As soon as the British landed on the island they began a plunder of everything left behind by those who had fled to the mainland, including livestock, grain, and hay.

Even the churches were not held sacred (except for Trinity which had escaped because of the royal crown on its spire). They were used for barracks and hospitals and their pews and other furnishings were burned for firewood. The Colony House was requisitioned for a hospital. Wells in Portsmouth were filled up, all the forest trees cut down, houses in Middletown burned, and even the wharves were burned for firewood. The people of Aquidneck Island were destitute.

Several attempts were made by the colonial forces to retake the island of Aquidneck but all were doomed to failure.

The Jewish merchants had left with the first wave of evacuees and with them had left the heart of Newport's commerce. It was never to return to its former state.

Nine months after the British left the French fleet sailed into Newport Harbor and remained until June 1781. The sheer numbers of the fleet placed another strain upon the citizens of Newport but Count Rochambeau made sure that the residents were reimbursed for their services thereby aiding the economy slightly.

During the occupation by the French fleet the rights and property of the inhabitants were respected and the French officers mingled with the citizenry socially. There were many who were sad to see them depart including many of Newport's maidens.

The early 1800's found a resurgence of sea trade in Newport, but she was never able to regain the eminence she had enjoyed prior to the struggle for independence. Truly Newport had given her all to the cause.

Florence Archambault
A MOST SUCCESSFUL
AND
ENJOYABLE PLANT SALE

We had a glorious day. Our hostess, Anita McAndrews, and her son Shawn, had made everything beautiful. This was the very house in which the neighborly exchange of plants started so many years ago! Assisting at the sale were Susan Bowen, Anne Reynolds, Brenda Gordon, Ray Bliss, and Ilse Nesbitt, who puts not only her artistic talents but her knowledge and know-how at our service, and many others who came forward to help.

Please know that the single plant or cluster of your giving is appreciated most of all. It creates variety and that spirit we cherish on the Point. Thanks to one and all.

Rosalys Haskell Hall

Piano Improvisations by Lois Vaughan, a 52-minute solo piano cassette tape, is available for purchase at the following Newport locations: The Canfield House, 5 Memorial Blvd.; Spring Pottery, Bowen's Wharf; Moss Music Center, 128 Broadway; and the Armchair Sailor Bookstore, Lee's Wharf.
WHALE BOAT RACES

A quotation from The Newport Recruit, a publication of the Newport Naval Training Station, October 4, 1924 tells us, "Every sailorman must not only know how to man a ship's boat, but he must be able to do it with the greatest amount of speed and accuracy."

From the very beginning of the U.S. Navy, the only way to reach the land from a great sailing ship or to return, was by a rowing boat, manned by seamen who had undergone strenuous training for this purpose. The Navy depended on both the rowers and the boats. A classic boat design evolved, based on the whale boats used in the whaling trade. In fact they were called whale boats or life boats, and later on, cutters. For the most part they were double enders, with quite a lot of sheer, giving them an appearance of always rising to go over the next wave.

During the early years of this century, they were still being built in large numbers for light haulage and the transfer of sailors from ship to shore. They came in various sizes; those with four or six pairs of oars were stacked on a battleship's deck, while the smaller, with two pairs of oars, were on destroyers.

By the beginning of World War I, the Navy had installed in-board motors on the life boats, retaining the oars as a safety measure. The skill of rowing was still a part of the training program at the Station, taking place from April through October. In the 1920's the Athletic program included rowing among the voluntary activities. Two or three boats rowed against each other, and soon rowboat races were an exciting part of Newport's summer festivities.

When the Fleet came up for their yearly cruise, they challenged the Training Station. What a sight those races must have been; all ships bedecked with flags, small launches scurrying about cutting up the water, and much noise from whistles and bands. The station boat usually won, as it had more time to practice.

The Torpedo Station trained two boats, becoming the principal competitor. In 1923 the Chamber of Commerce put up a cup for a Fourth of July race. Permanent ownership of the cup came when the race had been won for three consecutive years. The course ran from a mark off the Training Station for two miles to its finish at Long Wharf. The view from Washington Street was excellent; Newports, really excited by these races, lined the street. In 1923 and '24 the Torpedo Station won, gaining two legs on the cup. Put to the test like that, almost losing the cup, the Training Station made a great effort for the next three years, to win the cup in 1927.

A revival of row-boat racing occurred at the time of the 1988 Cup Race in Australia. The Mystic Museum had been training a crew and were challenged by Australia, who gave support to this race. In February of 1988 it took place, and Mystic won. Of course Australia is now eager to win a second race. A great Festival has been planned for September of this year by the Mystic Museum. Parades and entertainment of many kinds are in the wind. The row-boat race will be the high point.

Another quote from The Newport Recruit is a fitting end to this article: "Boat drills are an important part in the making of a true sailor-man. Get the basis of it now. Become master of the art, you will need it later on."

Esther Fisher Benson

17
LET'S COOK WITH HONEY.

Honey was known several thousand years before the Romans. It didn't take prehistoric man long to discover what a delicious and nourishing food those buzzing bees were leaving behind in the crannies of rocks and trees.

Right up to the year 1800 A.D. honey was the world's principal sweet. It wasn't until 1792 that it was discovered how to refine sugar cane and even after that a bowl full of white sugar on the table was not a common sight for some time.

Many special virtues have been assigned to honey but the best reason that honey is better than sugar for cooking is flavor.

Add a few tablespoons to your pancake batter and you can serve it without maple syrup. Bake your apples with honey instead of brown sugar for more flavor...and we all know how good honey tastes on hot buttered freshly baked biscuits!

The flavor of spices combine very well with honey. You can use several combinations of spices in honey cooking. A good combination consists of one part each of nutmeg, cloves, and ginger, with four parts of cardamom seed and eight parts of cinnamon and a dash of salt and white pepper. This mixture can be made up ahead of time and kept on hand ready for use.

Honey is especially convenient for quick snacks. It can be served with cream cheese and crackers. A sandwich filling of mixed chopped nuts and honey is very good and different. You could use baking-powder biscuits in place of bread with honey and cream cheese as a filling.

HONEY CAKE

1 c. honey
1/2 c. butter
3 eggs, separated
1/2 tsp. each cinnamon and ginger
1/4 tsp. each nutmeg and clove
1/2 tsp. salt
4 cups flour
1 tsp. soda
1 cup water
1 cup chopped nuts

Cream the butter well and add the beaten egg yolks. Mix well. Stir in honey and blend. Sift together the dry ingredients and add alternately with the water to the first mixture. Beat well. Fold in stiffly beaten egg whites. Add chopped nuts. Pour into well-buttered loaf pan. Bake at 350 degrees for 50 minutes.

APPLES IN HONEY

6 cups diced apples
2 cups honey
1 cup vinegar
spices from mixture, to taste

Heat the honey, vinegar, and spices together. Add apples, a few at a time, and cook until they are transparent. Remove from pan to bowl as done. Pour the syrup which remains after all the apples are cooked over the fruit.

Cream the butter well and add the beaten egg yolks. Mix well. Stir in honey and blend. Sift together the dry ingredients and add alternately with the water to the first mixture. Beat well. Fold in stiffly beaten egg whites. Add chopped nuts. Pour into well-buttered loaf pan. Bake at 350 degrees for 50 minutes.
A simple honey dressing for fruit salad can be made by combining 1/4 cup of honey with 1 cup of mayonaise. This will keep for a long time if refrigerated in a tightly covered jar.

And finally, not to be outdone by our ancestors, we present a honey recipe for the microwave.

**HONEY ACORN SQUASH**

2 acorn squash (about 3/4 lb. each)  
4 TBSP honey  
4 tsp. butter or margarine  
1/8 tsp. grated lemon peel

1. Pierce the skin of the squash several times. Place on paper towel on glass oven tray. Heat 4 to 5 min. on HIGH, turning squash over once. Let stand 3 min. Cut squash in half, scoop out seeds. In an oblong baking dish, arrange squash cut side up.

2. Top with honey, butter, and lemon peel. Heat, covered 4-5 min. on HIGH until squash is tender, let stand, covered for 2 min. before serving.

Florence Archambault

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